

# 2014 CALDWELL PLATINUM

ESTATE GROWN

Vintage:	Fifth
Composition:	Winemaker Secret
Appellation:	Napa Valley, Coombsville District
Vineyard:	Caldwell Vineyard Estate, Established 1981
Block:	16 and 18
Yield:	3.0 Tons per Acre
Average Vine Age:	12 Years
Rootstock:	3309
Vintage Summary:	The 2014 growing season began with an early spring, which prompted an early bud break. Ideal conditions during bloom allowed for almost perfect set the third year in a row. Temperate conditions continued through veraison in July and August, and produced uniform clusters and balanced to light canopies compared to 2013 and 2012. The wonderful set gave a more “normal” yield for the early varieties (e.g. SB, CH, PN), but dry soils affected the canopies of the later varieties (e.g. CS, SY, PV), and reduced our expected yields. Berry sizes and clusters were also smaller than usual. The August earthquake did not affect the vines, and harvest started early with perfect, moderate temperatures. Thanks to the early start, we were able to pick out before the late October rains.
Harvest Date:	10/10, 10/12
Fermentation:	100% New French Oak
Yeast:	Caldwell Native Yeast
ML:	Natural
Wood Origin:	100% French
Aging:	French Oak (Center of France, Jupilles, Tronçais)
New Oak Barrels:	100%
Fining:	None
Filtering:	None
Alcohol:	15.4%
Bottling Date:	May 10, 2016
Winemaker's	A bright nose of black cherry, red raspberry, blueberry, gardenia, fresh pipe tobacco, and white pepper. A bright cherry attack leads to a juicy mouth of blackberry, plum, boysenberry, rhubarb, rosemary and mocha. The mouth melts into a long finish of black currant and goji berries.
Tasting Notes	
Cellaring:	1 – 5 Years
Production:	49 Cases
Price:	\$250 / 750ml, \$520 / 1.5L (pictured)

